

ROÏA

Dinner a la Carte



APPETIZERS AND SALADS

Fried Panisse	12
<i>with coppa, olive tapenade, arugula, parmesan and pinenuts</i>	
Lettuces from our Local Farmers	9
<i>hand-picked lettuces with red wine shallot vinaigrette</i>	
Cured Arctic Char.....	13
<i>with beet, crème fraîche, smoked apple vinaigrette, radish and poppy seeds</i>	
Grilled, Roasted and Pickled Beets.....	12
<i>with homemade ricotta and beet vinaigrette</i>	
Soupe du Jour	7/9

PASTA

all of our pasta is homemade

Truffle Butter Tajarin Cacio e Pepe	19
<i>with egg-yolk ribbon pasta</i>	
<i>add fresh truffles \$9</i>	
Wild Mushroom Tagliatelle	23
<i>egg-yolk ribbon pasta with maitake, oyster and beech mushrooms</i>	
<i>add fresh truffles \$9</i>	
Braised Beef Cheek Ravioli.....	25
<i>with parsnips, garlic chips and herbs</i>	

ENTREES

Grilled Octopus	23
<i>with 'nduja, crispy fingerlings and mussels persillade</i>	
Pesce di Giorno	mp
<i>with seasonal vegetables from our local farmers</i>	
Pan Seared Chicken Breast.....	22
<i>with rutabaga confit, castelvetrano olives, sautéed kale and tarragon-pear sauce</i>	
Charred Broccoli	20
<i>with warm farro salad, melted leeks and harissa</i>	
ROÏA's Organic Burger	16
<i>served on challah bun with lettuce, onions and pommes frites</i>	
<i>add cheese \$2 add bacon \$3</i>	
Steak Frites.....	26
<i>grilled bavette with green peppercorn au poivre</i>	

CRUDO/RAW

Carpaccio di Funghi
<i>shaved parisian mushrooms, fennel, parmigiano, sea salt and truffle vinaigrette</i>
10
Apple Crudo
<i>with shaved rutabaga, candied pecans, gorgonzola vinaigrette and thyme</i>
10

CURED/PRESERVED

Cheese Plate
<i>chef's selection of cheeses and seasonal accompaniments</i>
14
Salumi Plate
<i>chef's selection of cured meats and seasonal accompaniments</i>
12

Chicken Liver Mousse
<i>served with grilled bread and red onion marmalade</i>
9

SIDES

\$6 each

Pommes Frites
Panisse with Harissa Aioli
Charred Broccoli

*Dietary restrictions or allergies?
No problem.
Please ask your server to help you
with menu selections*

Executive Chef: Avi Szapiro

**Thoroughly cooking meats, fish, poultry and dairy products reduces the risk of food-borne illnesses*

No. 190207